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SCCPVP700S



CROCK·POT
• THE ORIGINAL SLOW COOKER •

Programmable ONE TOUCH CONTROL SLOW COOKER

INSTRUCTION MANUAL



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Please read this manual carefully before using this appliance, as correct use will give the best possible performance.

Retain these instructions for future reference.

Mains connection

1. Read these instructions carefully, in conjunction with the illustrations, before using this appliance.
2. Before connecting this appliance, check that the voltage indicated on the rating plate (found on the underside of the appliance) corresponds to the mains voltage in your home.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.

Safe positioning

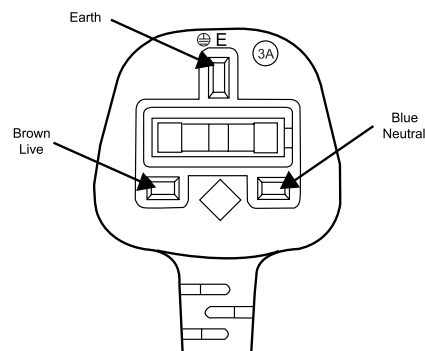
1. DO NOT TOUCH THE HOT SURFACES, USE THE HANDLES OF THE BASE. USE OF AN OVEN GLOVE WHILE HANDLING IS ADVISED.
2. DO NOT expose empty crockery to high heat. Always ensure there is liquid or food inside crockery to prevent potential cracking.
3. To prevent cracking NEVER IMMERSE in water or place under running water if crockery has been left EMPTY on a heated hob or in a heated oven for an extended period of time. Allow to cool down.
4. DO NOT position where it can be touched by children, especially the very young.
5. DO NOT position this appliance directly under an electrical socket.
6. DO NOT use this appliance outdoors.
7. DO NOT immerse the heating unit, cord or plug in water or other liquid.
8. Extreme caution must be used when moving an appliance containing hot liquids.
9. DO NOT allow the power cord to overhang the edge of the work surface or table.
10. DO NOT use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
11. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
12. Always unplug the appliance from the electrical socket when not in use and before cleaning.
13. Allow the appliance to cool before cleaning and storing.
14. When using this appliance, allow adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. CAUTION is required on surfaces where heat may cause a problem. An insulated heat pad is recommended.
15. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR OTHER THAN THE INTENDED USE.**
16. To prevent potential cracking, NEVER freeze water or water based foods in the Extreme Temperature Cookware stoneware.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

If the plug is not suitable for the socket outlets in your home:

- Please do not attempt to remove plug and replace. This plug is sealed and you can not gain access to the wires.
- In the unlikely event the plug fails, please check fuse and replace with a 3A fuse which needs to be BSI or ASTA approved to the BS1362 standard.

If you still have problem please contact the UK Customer Service helpline on 0800 052 3615

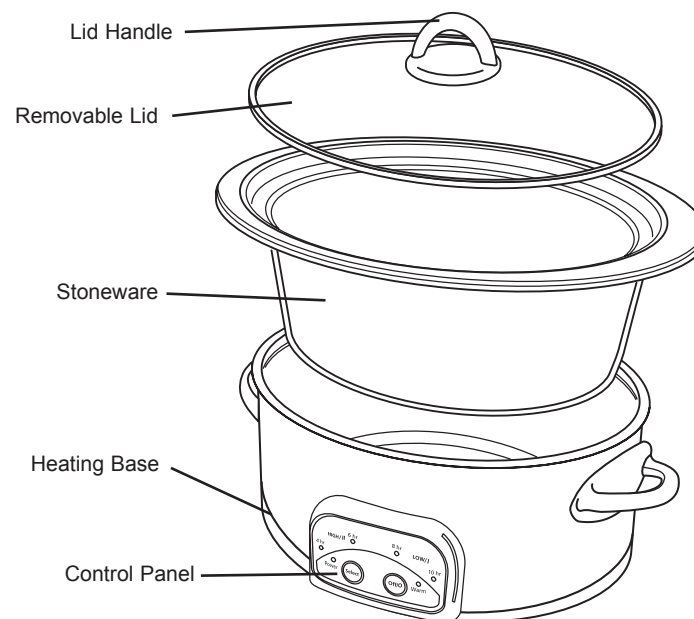


BEFORE YOU USE YOUR SLOW COOKER

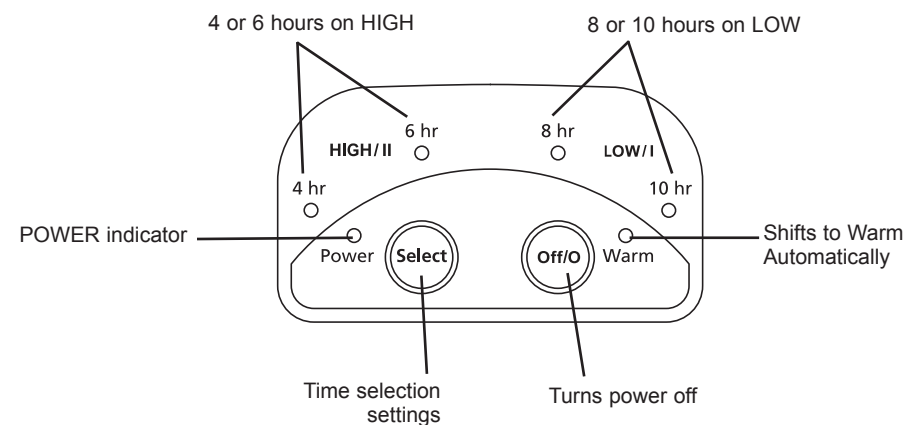
Before you use your slow cooker, wash the lid and stoneware in warm, soapy water and dry thoroughly.

NEVER immerse the heating base in water or any other liquid.

HOW TO USE YOUR SLOW COOKER



CONTROL PANEL



HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients into the stoneware and cover with the lid.
2. Plug in your Crock-Pot® slow cooker. The POWER light flashes indicating that the unit is plugged in, but not turned on.
3. Press the SELECT button to choose a programmed time and temperature. Cook time options include 4 or 6 hours on HIGH, or 8 or 10 hours on LOW. The corresponding light illuminates, the slow cooker heats, and the internal timer starts counting down the time.
NOTE: WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.
4. When cooking has finished, your slow cooker automatically shifts to the WARM setting and the WARM light illuminates.
5. To turn your slow cooker off, press the OFF/O button, unplug and allow it to cool before cleaning.

USAGE NOTES

- If there is a power outage, when the power is restored the display and lights blink. All slow cooker settings have been cleared and must be reset. However, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
- For recipes that require a range of times, select the time closest to the setting on your slow cooker. For example, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, cook for 8 hours.
- To avoid over or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven gloves when handling the lid or stoneware.
- Unplug when cooking has finished and before cleaning.
- Removable stoneware is ovenproof. Do not use removable stoneware on gas or electric burner or under grill. Refer to chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Hob Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not under the grill	#	No

- Consult your Microwave Oven manual for safe operation.

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- **CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long grain converted rice or a special rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavour and colour, but should be added at the end of the cooking cycle as the flavour will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavour power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or grill pan allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as braising steak or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderise.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{1}{2}$ full and a maximum of $\frac{3}{4}$ full, and adhere to recommended cook times.

Visit the Crock-Pot® slow cooker website at
www.crockpot.co.uk for additional hints, tips and recipes or call
0800 052 3615.

RECIPES

BABY BACK RIBS

Serves 6–10

2–4 racks of baby back ribs, cut into 3–4 pieces each	475–950 ml barbecue sauce 2–3 onions, chopped
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1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7–9 hours or on High for 4–5 hours, or until meat is tender.
3. To serve, cut ribs between bones and coat with extra sauce as desired.

BBQ PULLED PORK

Serves 6–8

1.1–2.3 kg pork loin, trimmed of fat 475–950 ml barbecue sauce	2–3 onions, chopped 6–8 hamburger buns or hard rolls
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1. Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7–9 hours or on High for 4–5 hours, or until meat is tender.
3. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add pork back into Crock-Pot® slow cooker and coat with sauce.
4. Serve BBQ pulled pork on hamburger buns or hard rolls.

BEEF BOURGIGNON

Serves 6–8

3 tablespoons flour	475 ml red or Burgundy wine
Sea salt and pepper	1 tablespoon tomato paste
1.36 kg braising steak, cut into 1-inch (2.5 cm) cubes	2 cloves garlic, minced
3 large carrots, peeled and sliced	3 sprigs fresh thyme, stemmed
1 medium onion, sliced	1 bay leaf
6 strips cooked bacon, cut into 1–2 inch (2.5–5 cm) pieces	450 g fresh mushrooms, sliced
1 * 284 ml can beef broth	2 large potatoes, cut into 1-inch (2.5 cm) pieces

1. Coat beef in flour seasoned with salt and pepper. Sear beef in a skillet on hob (optional).
2. Place meat in Crock-Pot® slow cooker and add remaining ingredients.
3. Cover and cook on Low for 8–10 hours or on High for 5–7 hours, or until meat is tender.

LEMON HERB ROASTED CHICKEN

Serves 4–6

1.8–2.7 kg roasting chicken	$\frac{1}{2}$ teaspoon Sea salt
120 ml onion, chopped	2 tablespoons fresh parsley
1–2 tablespoons butter	$\frac{1}{2}$ teaspoon dried thyme
Juice of one lemon	$\frac{1}{3}$ teaspoon paprika

1. Place the onion in the cavity of the chicken and rub the skin with butter. Place chicken in Crock-Pot® slow cooker.
2. Squeeze lemon juice over chicken and sprinkle with remaining seasonings. Cover and cook on Low 8–10 hours or on High 4–5 hours.

CHICKEN CACCIATORE

Serves 4–8

2–3 onions, thinly sliced	2 tablespoons capers
0.9–1.8 kg chicken (breasts or thighs), skinned	20 pitted Kalamata olives, chopped coarsely
1 * 800 g can plum tomatoes, chopped	1 bunch fresh parsley or basil, stemmed and coarsely chopped
5 cloves garlic, minced	salt and pepper
120 ml dry white wine or stock	Cooked pasta

1. Place sliced onion in Crock-Pot® slow cooker and cover with chicken.
2. In a bowl, stir tomatoes, salt, pepper, garlic and white wine together. Pour over chicken.
3. Cover and cook on Low for 5–6 hours or on High for 3–4 hours or, or until chicken is tender.
4. Stir in capers, olives and herbs just before serving.
5. Serve over cooked pasta.

NOTE: Cooking chicken on the bone versus boneless will increase cook time about 30 minutes to 1 hour.

CHILLI

Serves 6–8

2 large onions, chopped	1 * 400 g can diced tomatoes
5–6 cloves garlic, minced	2 jalapeños, seeded and minced
2 green peppers, chopped	1 tablespoon cumin
0.9–1.4 kg minced beef, cooked and drained	1 teaspoon cayenne pepper
2 * 400 g cans red, black or white beans, rinsed and drained	125 g beef stock

1. Add all ingredients to Crock-Pot® slow cooker.
2. Cover and cook on Low for 8–9 hours or on High for 4–5 hours.

POT ROAST

Serves 6–10

0.9–1.8 kg braising steak pot roast	3 onions, sliced
120 g flour	2 stalks celery, sliced
Sea salt and pepper	240 g mushrooms, sliced
3 carrots, sliced	240 g beef stock or wine
3 potatoes, quartered	

1. Coat roast with 120 g flour, salt, and pepper. Sear roast in a skillet on hob (optional).
2. Place all vegetables in Crock-Pot® slow cooker, except mushrooms. Add roast and spread mushrooms on top. Pour in liquid.
3. Cover and cook on Low for 10–12 hours or on High for 6–8 hours, or until tender.

SAUSAGE AND MEATBALLS

Serves 8–10

1.4–2.3 kg sausage and meatballs, uncooked	1–2 * 800 g cans plum tomatoes in juice, chopped coarsely
6 cloves garlic, peeled and chopped	1 bunch fresh basil
1 * 800 g can chopped tomatoes	Cooked pasta
	Grated cheese

1. Brown sausage and meatballs in a skillet on hob (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7–8 hours or on High for 4–5 hours.
4. Serve with cooked pasta and grated cheese.

BEEF STEW

Serves 6–8

0.9–1.8 kg braising steak stew meat, cut into 1-inch cubes	3 cloves garlic, minced
120 g flour	2 bay leaves
Sea salt and pepper	6 small potatoes, quartered
720 ml beef stock	2–3 onions, chopped
1 tablespoon Worcestershire sauce	3 celery stalks, sliced

1. Sprinkle flour, salt and pepper over meat. Place meat in Crock-Pot® slow cooker.
2. Add remaining ingredients and stir well.
3. Cover and cook on Low for 8–10 hours or on High for 5–6 hours, or until meat is tender. Stir thoroughly before serving.

EASY, HEALTHY FISH FILLET

Serves 4–6

Sea salt and pepper	2–3 lemons, thinly sliced
0.9–1.4 kg white fish (cod, sea bass, tilapia or catfish), skinned	Prepared salsa or olive tapenade to garnish
Fresh herbs (flat-leaf parsley, basil, tarragon, savory or a combination of all)	

1. Salt and pepper both sides of the fish and place in Crock-Pot® slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30–40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

GUARANTEE

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Holmes Products (Europe) Ltd. ("Holmes") has the right to change these terms.

Holmes undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or Holmes of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by Holmes.

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of Holmes, repair or alteration by a person other than a person authorised by Holmes or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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